



# HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

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## Sand & Lime PINOT BLANC 2020

# //WB20



**Variety:** Pinot blanc

**Cru:** Buchertberg

a steep south-southeast facing slope

**Age of vines:** 5 and 15 years

**Closure:** screwcaps

**Soil:** tertiary sediments - sand,  
limy sandstone, silt

**Fermentation:** 24 hours skin contact, native  
yeasts fermentation in 300 liter oak barrels  
french, hungarian, styrian oak

**Aging:** half Startin-barrels

**Analysis:** 12,3 vol% 0,2 g/l RS 5,4g/l acidity

**Storage ability:** 2031+

**Filtration:** none

**Serving temperature:** 11-12°C

(please don't serve it too cool)

Decant it!

Produced according to the rules of the  
HERRENHOF Charta.

Vegan wine



pls USE a  
BIG  
GLASS!

Our entry-level drug: our Pinot  
Blanc, with which you will definitely  
have a lot of fun and enjoyment!  
An incomparable wine for relatively  
little money.



Wine is natural health food.



*Gottfried Lamprecht*

The vintner: Gottfried Lamprecht